

Mother's Day Menu

Chicken 'n Waffles \$14 -

Fresh made Belgium Waffles topped with crispy fried chicken & served with Vermont Maple syrup

Breakfast Burrito \$13 -

With scrambled eggs, Pico de Gallo, cheddar jack cheese & bacon

Filet & Cheese Omelet \$15 -

With hash browns & creamy cheese sauce

Filet & Shrimp Scampi with Potato Latke \$17 -

Petite Filet & shrimp in a savory scampi sauce over a Potato Latke

Potato Nachos with Eggs \$16 -

Two easy over eggs a top of our traditional Potato Nachos

Breakfast Burger \$17

Open faced on Rye with wilted spinach, Ham & Swiss & over easy egg

Stuffed French Toast \$15

With melted Brie cheese & strawberries

Shrimp Cocktail \$16 -

with cocktail sauce & lemon

Fried Buffalo Mozzarella \$15 -

with side of Marinara sauce

Grouper Fingers \$14 -

side of herbed remoulade

Scallops & Arugula \$16 -

drizzled with citrus vinaigrette

Spicy Ginger Chicken \$16 -

spicy honey-ginger hot sauce with a side of bleu cheese coleslaw

Spring Salad \$16 -

mixed field greens, peaches, strawberries, grape tomatoes, pistachios & goat cheese topped with a broiled salmon cake. Honey basil vinaigrette

Porterhouse Salad \$8 /\$13 -

mixed field greens, sliced tomatoes, Praline pecans, sun-dried cherries and crumbled bleu cheese. side Honey mustard dressing

Chef's Salad \$16 -

mixed field greens, tomatoes, turkey, roast beef, cheddar jack cheese, diced egg & bacon bits. Side of Ranch dressing

Patriot Burger \$15 -

American cheese, lettuce, tomato

Brew Master Burger \$16 -

Creamy horseradish sauce, cheddar jack cheese, bacon

Black & Bleu Burger \$16 -

Blackening seasoning & melted bleu cheese

Buttermilk Chicken Sandwich \$15 -

Sliced pickles, melted Muenster cheese & spicy aioli

Brisket Sandwich \$15 -

Pepper jack cheese, caramelized onions, & sweet 'n spicy aioli

Portabella Sandwich \$15 -

Roasted red peppers, baby spinach, smoked mozzarella & herb mayonnaise

Buffalo Chicken Sandwich \$15 -

breaded chicken cutlet with buffalo sauce & melted bleu cheese

Grouper Sandwich \$15 -

with mixed greens, tomatoes & herbed mayonnaise

French Dip Sandwich \$15 -

With melted Provolone & a side of au jus for dipping

Prime Rib 10 oz \$24 - / 16 oz \$34 -

served au jus with baked potato

Seafood Cavatappi Pasta \$26 -

Scallops, Shrimp & Crabmeat tossed in lemon garlic cream sauce with asparagus, mushrooms, spinach & tomatoes

Chicken Athena \$25 -

with asparagus tips, grape tomatoes & Feta cheese in a garlic olive oil sauce served with house rice

Maytag Filet 6oz \$29 - 10 oz \$36 -

grilled & topped with melted Maytag bleu cheese & toasted walnuts. Served with garlic mashed red potatoes

Steak & Cake 6 oz \$34 - 10 oz \$41 -

Broiled lump crab cake paired with tender filet mignon, latticed with Bearnaise and served with baked potato

Jumbo Crab Cakes \$31 -

Broiled and drizzled with Bearnaise. Served with house rice

Herbed Salmon \$29 -

Seasoned with fresh herbs, pan sauteed and served with roasted Asparagus spears

Chicken Marsala \$25 -

boneless breast of chicken finished in a rich Marsala sauce with spinach & mushrooms. Served with mashed red skinned potatoes

Featured Cocktail: